



Spring Dinner Package 2017

1 January – 30 April 2017

Celebrate the New Year with exquisite delights at Harbour Grand Hong Kong. Our elegant venues and delectable cuisines provide you the perfect choice to kick off a prosperous Year of 2017.

**Chinese dinner menus from HK\$8,388 per table
with unlimited serving of
soft drinks, chilled orange juice and local beer for 3 hours.**

Inclusive of following privileges:

For a minimum of 8 tables:

- ❖ Complimentary one glass of welcome fruit punch for each guest
- ❖ Complimentary one bottle of house wine per table
- ❖ Free corkage for one bottle of self-brought wine or hard liquor per table
- ❖ Three complimentary parking spaces
- ❖ Complimentary mahjong setup
- ❖ Elegant floral arrangement on dining tables
- ❖ Complimentary usage of built-in LCD projector with screen

Additional privileges for a minimum of 16 tables:

- ❖ One buffet lunch voucher at Harbour Grand Café for lucky draw
- ❖ Up to six complimentary parking spaces
- ❖ Designated foam board banner as stage decoration

Additional privileges for a minimum of 25 tables:

- ❖ Upgrade of beverage package from 3 hours to 4 hours
- ❖ Up to eight complimentary parking spaces
- ❖ Complimentary refreshment during pre-dinner period (for 50 persons)

Beverage options:

- ❖ Extension of beverage package at HK\$400 per table per hour
- ❖ House red and white wine included with a supplement charge of HK\$500 per table

Terms & Conditions:

The above package is valid from 1 January 2017 till 30 April 2017
All prices are subject to 10% service charge
The above package cannot be used in conjunction with other promotional offers
In case of dispute, Harbour Grand Hong Kong reserves the right on the final decision

For details and reservations, please contact our Catering Office at (852) 2121 2653
or email catering@hghkcatering.com
Please visit www.harbourgrand.com/hongkong to know more
MTR Fortress Hill Station Exit A, 23 Oil Street, North Point, Hong Kong



恭喜發財宴 Spring Dinner Menu A

五福喜臨門 (乳豬大拼盤)
Roasted suckling pig platter

戶戶笑顏開 (窩貼鮮帶子)
Deep-fried scallop on toast

黃金遍滿地 (蟹肉珊瑚扒翡翠)
Braised vegetables with crab meat and crab roe sauce

發財添好市 (發財蒜子扣金蠔)
Braised dried oysters with sea moss and garlic

四季喜如春 (松茸北菇菜膽燉雞)
Double-boiled matsutake mushrooms, black mushroom, Chinese cabbage and chicken in soup

心想萬事成 (翡翠鮮鮑片)
Braised sliced abalone with vegetables

年年慶有餘 (清蒸沙巴龍躉)
Steamed giant garoupa

金鳳喜迎春 (脆皮炸子雞)
Deep-fried crispy chicken

歲歲迎豐收 (一品福建炒飯)
Fried rice in Fujian Style

金磚載滿屋 (上湯水餃麵)
Shrimp dumplings and egg noodles in soup

甜蜜樂綿綿 (珍珠黃金露湯丸)
Sweetened pumpkin cream with sago and glutinous dumplings

雙星齊報喜 (美點雙輝)
Chinese petits fours

HK\$8,388 for a table of 12 persons (Monday – Thursday)

港幣 8,388 元正 (十二位用) (適用於星期一至四)

OR 或

HK\$8,688 for a table of 12 persons (Friday – Sunday & Public Holidays)

港幣 8,688 元正 (十二位用) (適用於星期五至日及公眾假期)

10% service charge apply 加一服務費

Menus and prices are subject to changes without prior notice
如菜譜或價格上有任何調整,恕不另行通知

Prices valid till 30 April 2017
以上菜譜價錢供應期至二零一七年四月三十日止



如意吉祥宴 Spring Dinner Menu B

金豬賀新禧 (鴻運乳豬全體)
Roasted whole suckling pig

財源滾滾來 (鵝肝百花球)
Deep-fried goose liver and shrimp balls

金玉滿華堂 (XO 醬玉帶珊瑚蚌)
Sautéed scallops and coral clams with XO sauce

萬事皆如意 (碧綠花菇竹筍露筍卷)
Braised black mushroom, bamboo pith and asparagus rolls

祝君長得勝
(紅燒海皇翅) 或 (海皇燕窩羹)
Braised shark's fin soup with or Braised bird's nest soup with
assorted seafood assorted seafood

理想事事成 (翡翠鮑片扣鵝掌)
Braised sliced abalone with goose webs and vegetables

年年慶有餘 (清蒸沙巴龍躉)
Steamed giant groupa

喜雀慶回春 (南乳脆皮燒雞)
Deep-fried chicken flavoured with preserved red bean curd sauce

福滿樂乾坤 (蒜香三文魚炒香苗)
Fried rice with salmon and crushed garlic

群龍賀新歲 (龍蝦汁燴伊麵)
Braised E-fu noodles in lobster sauce

花開慶團圓 (桂花薑茶湯丸)
Glutinous dumplings in sweetened ginger soup

雙星齊報喜 (美點雙輝)
Chinese petits fours

HK\$9,388 for a table of 12 persons (Monday – Thursday)

港幣 9,388 元正 (十二位用) (適用於星期一至四)

OR 或

HK\$9,688 for a table of 12 persons (Friday – Sunday & Public Holidays)

港幣 9,688 元正 (十二位用) (適用於星期五至日及公眾假期)

10% service charge apply 加一服務費

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大展鴻圖宴 Spring Dinner Menu C

福祿喜臨門 (花開富貴撈起)
New Year "Lo Hei" Platter

黃金千萬兩 (百花釀蟹拑)
Deep-fried crab claws coated with minced shrimp

雙星齊報喜 (翡翠蝦球帶子)
Sautéed prawns and scallops with vegetables

金股好市來 (發財蒜子瑤柱甫)
Braised whole conpoy with sea moss and garlic

鴻圖大展翅
(紅燒花膠蟹肉翅) 或 (花膠蟹肉燕窩羹)
Braised shark's fin soup with fish maw and crab meat or Braised bird's nest soup with fish maw and crab meat

金銀皆滿堂 (蠔皇原隻鮮鮑扣花菇)
Braised whole abalone and mushroom with vegetables in oyster sauce

年年慶有餘 (清蒸大星斑)
Steamed spotted groupa

金雞來報喜 (蒜香脆皮燒雞)
Crispy chicken flavoured with crushed garlic

金銀堆滿屋 (臘味糯米飯)
Fried glutinous rice with preserved meat

腰纏千萬貫 (上湯煎粉果)
Deep-fried shrimp dumplings served with supreme soup

花開迎富貴 (冰花蘆薈燉雪耳)
Double boiled sweetened snow fungus & aloe soup

雙星齊報喜 (美點雙輝)
Chinese petits fours

HK\$11,088 for a table of 12 persons (Monday – Thursday)

港幣 11,088 元正 (十二位用) (適用於星期一至四)

OR 或

HK\$11,388 for a table of 12 persons (Friday – Sunday & Public Holidays)

港幣 11,388 元正 (十二位用) (適用於星期五至日及公眾假期)

10% service charge apply 加一服務費

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